



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

IN RE APPLICATION OF : Yoshio Tomoda et al.
SERIAL NUMBER : 10/705,613
FOR : INSTANT FRIED NOODLES WITH
LOWERED ACRYLAMIDE AND METHOD
OF PREPARING THE SAME
FILED : November 10, 2003
GROUP ART UNIT : 1761
EXAMINER : Lien TRAN.

DECLARATION UNDER 37 C.F.R. 1.132

Assistant Commissioner for patents
Washington, D.C. 20231

Sir:

I, Tomo Takayama, hereby declare and state that:

I received a Bachelor of Agriculture from Tohoku University in March 1999 and
a Master's degree in Agricultural Science from Tohoku University in March 2001.

I joined Toyo Suisan Kaisha, Ltd. in April 2001, and have been employed, since
then I have been engaged in research and development of instant noodles.

I am a co-inventor of the present invention described and claimed in the above-
identified application.

I have conducted the following experiments:

The following experiments show that the non-fried ramen noodles do not
contain acrylamide.

1. Method of preparation of non-fried noodles
(Comparative Example 1)

Five kg of wheat flour, and 1.8 kg of water, to which 100 g of salt and 25 g of
"kansui" and 10 g of sodium glutamate were added and stirred, were charged to a mixer

BEST AVAILABLE COPY

and kneaded for 18 minutes so as to obtain noodle dough. "Kansui" contains potassium carbonate, sodium carbonate, and etc.

The noodle dough thus obtained was stretched using rollers by the ordinary method so as to obtain a dough sheet having a thickness of 0.90 mm and, then, the dough sheet was cut by a round cutting roll No. 20 so as to obtain strands of noodle having a width of 1.5 mm.

These strands of noodle were steamed for 180 seconds by ordinary method, followed by spraying a solution containing soy fiber.

Further, these strands of noodle were cut into a prescribed length and shaped into a molding block, followed by drying the cut strands of noodle at 90°C for 50 minutes in air dryers. Then, the dried noodles were put in a cup, followed by housing a soup into the cup and subsequently sealing the cup so as to obtain instant dried noodles placed in the cup.

(Comparative Example 2)

Five kg of wheat flour, and 1.8 kg of water, to which 100 g of salt and 25 g of "kansui" and 10 g of sodium glutamate were added and stirred, were charged to a mixer and kneaded for 18 minutes so as to obtain noodle dough. "Kansui" contains potassium carbonate, sodium carbonate, and etc.

The noodle dough thus obtained was stretched using rollers by the ordinary method so as to obtain a dough sheet having a thickness of 0.90 mm and, then, the dough sheet was cut by a square cutting roll No. 22 so as to obtain strands of noodle having a width of 1.36 mm.

These strands of noodle were steamed for 180 seconds by ordinary method, followed by spraying a solution containing soy fiber.

Further, these strands of noodle were cut into a prescribed length and shaped

into a molding block, followed by drying the cut strands of noodle at 120°C for 12 minutes in high velocity air dryers. Then, the dried noodles were put in a cup, followed by housing a soup into the cup and subsequently sealing the cup so as to obtain instant dried noodles placed in the cup.

2. Results

For each of the non-fried noodles obtained by the above-described respective preparation methods, the content of acrylamide (AA) was measured by the method described in the specification of the present application, page 30, line 10 to page 33, line 2. The results are shown in the following table.

Table

	Comparison 1	Comparison 2
Blending condition <Main raw material>		
Wheat flour	5.0 kg	5.0 kg
<Sub-raw material>		
Refined salt	100g	100 g
"Kansui"	25.0 g	25.0 g
Sodium glutamate	10.0 g	10.0 g
Analyzed AA value (ppb)	*n.d.	*n.d.

*n.d. = not detected

As the results of the experiments indicate, acrylamide was not detected in the non-fried ramen noodles.

DECLARATION

- 4 -

I, the undersigned, declare further that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of this application or any patent issuing thereon.

Tomo Takayama

Tomo Takayama

March 30, 2006

Date

BEST AVAILABLE COPY